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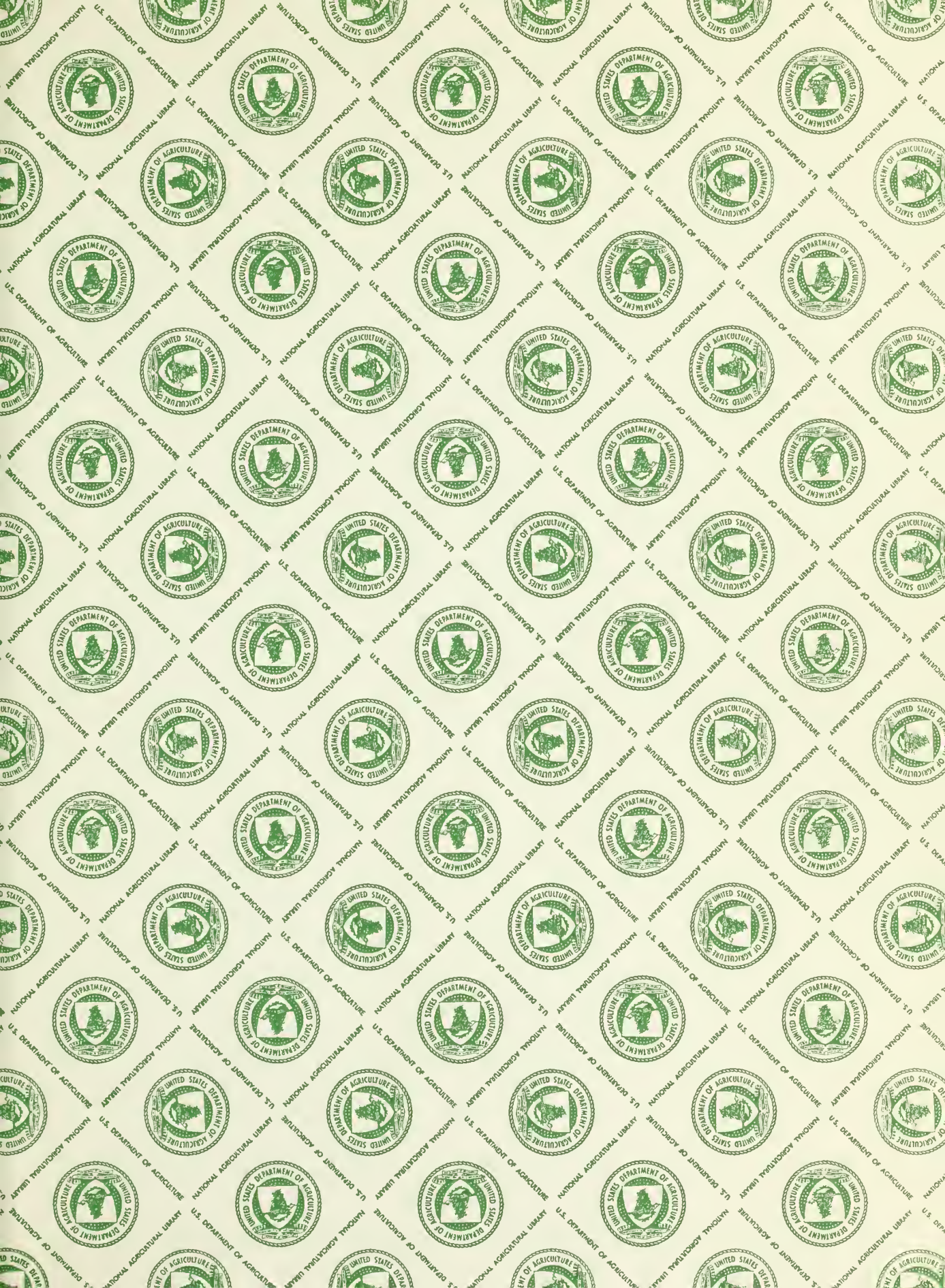
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CANDY: ITS INGREDIENTS AND MANUFACTURE

A List of References

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Under the Cooperative Research Project with the
National Confectioners' Association

This bibliography covers a large part of the technical literature relative to the chemistry and use of ingredients in the manufacture of candy. References are also given to literature pertaining to various phases of candy manufacture, such as, physical and chemical measurements, process controls, storage, spoilage, etc. These literature references, with brief abstracts, are intended to serve as a guide to the several subjects. The journal, Chemical Abstracts, has served as the principal source of references and in such cases the abstract reference is given together with that of the original publication.

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Chem. Abs. 23:650. 1929.
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